

MENU DU RÉVEILLON DE NOËL

KIR ROYAL ET GOUGÈRES



SAINT JACQUES CRUES, VINAIGRETTE À L'ORANGE

RAW SEA SCALLOPS WITH ORANGE VINAIGRETTE

SALADE AUX HARICOTS VERTS, ARTICHAUTS ET FOIE GRAS

HARICOTS VERTS, ARTICHOKE AND FOIE GRAS SALAD

HUITRES AUX ENDIVES

OYSTER AND ENDIVE SALAD

SAUMON CRU À LA CORIANDRE ET CIBOULETTE

RAW SALMON WITH GROUND CORIANDER AND CHIVES

MOSAÏQUE DE BETTERAVES

MOSAIC OF BEETS, APPLES, THYME, PECAN



BLANC DE POULARDE DE NOËL À LA TRUFFE NOIRE

CHICKEN BREAST WITH CHESNUTS AND BLACK TRUFFLES

BASS AU CHAMPAGNE ET CAVIAR

BASS BAKED IN CHAMPAGNE WITH CAVIAR

CÔTELETTES D'AGNEAU AU ROMARIN

LAMB CHOPS WITH ROSEMARY AND PROVENCAL TIAN

TOURNEDOS ROSSINI

BEEF MEDALLION WITH FOIE GRAS AND CELERY PURÉE

RISOTTO AUX CHAMPIGNONS ET TRUFFES

MUSHROOM RISOTTO WITH TRUFFLE

"GRANITÉ" À LA CLÉMENTINE

ICE SHAVED WITH CLEMENTINES



BRIE DE MEAUX AUX TRUFFES

BRIE LAYERED WITH TRUFFLES AND GRILLED WALNUT BREAD

SOUPE DE FRUITS ROUGE, GLACE À LA VANILLE

BERRIES STEEPED IN RED WINE, VANILLA ICE CREAM

TOURTE CHAUDE AU CHOCOLAT NOIR, GLACE MOCHA

DARK CHOCOLATE "TOURT", MOCHA ICE CREAM

BÛCHE DE NOËL AU GRAND MARNIER

GRAND MARNIER "CHRISTMAS LOG"

DATTIER À LA FLEUR D'ORANGER

WARM DATE "TOURT" WITH ORANGE BLOSSOM



PETITS FOURS

DEMI TASSE



PRIX FIXE \$155

*PLEASE ADVISE YOUR CAPTAIN OF ALLERGIES